

OPERA TAVERN

CHARCUTERIE

Jamon iberico de bellota 11/22
aged 5 years
Chorizo magno 5.
L'imbrogliona toscana 5.
Wild boar truffle mortadella 5.5
Bresaola 5.5

Charcuteria selection 14

BAR SNACKS

Jamon croquetas, aioli 7
Flatbread with black garlic butter 4.5
Padrón peppers 6
Boquerones 6.5
Italian mix olives 4
Spanish mix nuts 4
N'duja scotch egg, wild garlic 6.5
Mini calzone with n'duja 6.5

CHEESE

Truffle Manchego 5.5
Santo Caprino 5
Fior d'arancio 5
Taleggio 5
Camembert di bufalla 5

Cheese board (a selection of 3) 12
(cheese served with crackers)

FISH

Tiger prawns, chillies, garlic, parsley 13
Cured sea trout tartare, creme fraiche, capers , dill 11
Pan roasted cod, jamon sauce, pickled green tomato, trompette mushroom 13
Galician octopus, fermented garlic bread, saffron aioli, sea herbs 12
Poached lemon sole, baby fennel, lemon butter sauce, brown shrimp 12.5

MEAT

Iberico pork cheeks, chargrilled hispi cabbage, apple , borettane onion 12
Beef tagliata, winter greens, pecorino sauce 13.5
Truffle glazed chicken breast, chicken tarragon bon bon, wild garlic pesto 11
Iberico abanico, piquillo pepper relish, crispy pork skin 16
Chorizo picante, spiced chickpeas, piquillo peppers , jalapeno 9.5
Iberico pork burger, gorgonzola piccante, baby gem, caramelized red onion, aioli 9.5

VEGETABLES

Burrata, pickled plums, pesto, marcona almonds 9.5
Courgette flower, monte enebro, lemon thyme honey 7
Miso roast aubergine, piquillo peppers, crispy shallots, pickled onion 9
Tenderstem broccoli tempura, vegan jalapeno aioli, pickled red onion, endive 9.5
Jerusalem artichoke ravioloni, crispy artichoke, lemon butter sauce 10
Roast delica pumpkin, vegan pesto, seeds , rocket 9
Patatas bravas, aioli, manchego 6.5
Winter tomato salad, focaccia, yuzu 7

PUDDINGS

Rosemary pannacotta 7
Deconstructed tiramisu 7.5
Lemon choux, lemon curd, white chocolate 7
Ice cream and sorbet selection (3 scoops) 7